



Recipe # 9. SEPHARDIC JEWELLED RICE

This Sephardic Jeweled Rice recipe is new in my catalogue of recipes. My kids in Maryland kept raving about this rice dish, they were right, it is delicious. Partner this jewel with salmon or roasted chicken.

Serve this for Tu Bishvat which falls on January 17, 2022. Jeweled Rice is loaded with figs, pomegranates, dates and nuts all representative of the "New Year of the Trees". Make this and I promise it will become a favorite.

Sephardic Jeweled Rice

Ingredients

- 1 1/2 tsp salt
- 1 tsp sweet paprika
- 1/2 tsp turmeric
- 1/4 tsp cumin
- 1/8 tsp black pepper
- 4 Tbsp extra virgin olive oil divided, plus 1 teaspoon
- 2 medium size onions, diced small
- 10 dried apricots, quartered
- 6 dried figs (we used Smyrna), quartered
- 1/4 cup dried cherries
- 1/4 cups pistachios or pumpkin seeds
- 1 cup long grain rice (we used Jasmine, but you can use Basmati or whatever you prefer)
- 1 cup water
- 1 1/2 tsp fresh lemon or orange zest
- 1 cup pomegranate seeds

Directions

- Combine salt, sweet paprika, turmeric, cumin and black pepper in a small bowl. Set aside.
- Heat 2 tablespoons of olive oil in a deep, non stick skillet with a lid. Add rice and spices and stir well.
- Cook over medium heat for about 3-4 minutes, stirring constantly and making sure the rice gets well coated with the oil and the spices.
- Add 1 cup of water. Bring to a boil, cover and reduce heat to low. Cook for 20 minutes, remove from heat and let it sit for 15 minutes covered.
- In the meantime, heat the remaining 2 tablespoons of olive oil in a non stick skillet.
- Add onions and cook over medium heat for about 20 minutes stirring frequently, adding water 1 tablespoon at a time if necessary, to prevent from burning.
- Transfer onions to a plate and in the same skillet, heat 1 teaspoon of olive oil. Add dried fruit and pistachios or pumpkin seeds and cook over medium low for 2-3 minutes, stirring frequently.
- Once the rice is ready, fluff it with a fork, add onions, dried fruit, pistachios and lemon or orange zest and toss well.
- Right before serving sprinkle pomegranate seeds on the rice.